

EVENING MENU

BY EATING AT THE VIADUKT RESTAURANT, YOU ARE SUPPORTING A GOOD CAUSE. THE YOUNG PEOPLE WHO WORK HERE ARE INVOLVED IN A SUPERVISED PROGRAMME THAT AIMS TO GIVE THEM A FRESH PERSPECTIVE ON LIFE AT SCHOOL OR WORK. THIS INTEGRATION PROJECT IS JUST ONE OF SEVERAL AID PACKAGES ORGANIZED AS PART OF A SCHEME TO HELP YOUNG PEOPLE AND DRUG USERS BY THE NETZWERK FOUNDATION, AN INNOVATIVE, PRIVATELY RUN, NON-PROFIT ORGANIZATION.

A SERVICE OF THE **netz:werk** FOUNDATION FOR SOCIAL WORK, SPORT AND CULTURE

STARTERS

LAMB'S LETTUCE SALAD

WITH EGG AND CROUTONS
WITH BACON

14.50
16.—

COLOURFUL LEAF SALAD

WITH HOUSE DRESSING, SPROUTS AND BREAD CRISP

11.50

FRENCH ONION SOUP

WITH COMTE BAGUETTE
VEGAN

14.50
13.—

VIADUKT BEEF TARTARE (80G / 120G) (BIO)

CARNE CRUDA STYLE, WITH PARMESAN, ROCKET, TOAST AND BUTTER

26.— / 39.—

JERUSALEM ARTICHOKE CONFIT VEGAN

ON SALSIFY PUREE, PICKLED KUMQUATS WITH OLIVE SALT (BLACK)

16.—

SMOKED SALMON (CH)

WITH TOAST, BUTTER, HONEY-MUSTARD SAUCE, HORSERADISH FOAM AND RED ONIONS

23.50

VEGAN | VEGETARIAN

SPAGHETTINI (VEGAN OPTION AVAILABLE)

WITH TOMATOSAUCE, CHILLI, MASCARPONE, PINE KERNELS AND BASIL
(ALSO AVAILABLE GLUTEN-FREE)

29.—

OVEN-ROASTED PUMPKIN

WITH BUCKWHEAT AND PEANUT SAUCE

31.—

BAKED POTATO

FILLED WITH BEETROOT RICOTTA ON PARSLEY PESTO AND SAUTEED CHINESE CABBAGE

32.—

RICOTTA RAVIOLI

WITH MUSHROOM CREAM SAUCE AND ROASTED PIEDMONTESE HAZELNUTS

34.—

FISH

CONFIT OF COD (NA)

WITH SAFFRON SAUCE, LEAF SPINACH, CRISPY BLACK OLIVES AND HERB PILAF RICE

39.—

MEAT

WINTER SAUSAGE (CHILLI)

WITH PAN-FRIED POTATOES, LEAF SALAD AND FENNEL MUSTARD

29.—

WHOLE ROAST POUSSIN (SMALL CHICKEN)

SIDE TO YOUR OWN CHOICE: FRENCH FRIES, NOODLES, VEGETABLES

38.—

BEEF PATTIES (CH)

WITH LARDO, ALIGOT (FRENCH SPECIALITY OF MASHED POTATOES BLENDED WITH CHEESE) AND GLAZED CARROTS

39.—

ZURICH-STYLE VEAL RAGOUT (CH)

WITH BUTTER RÖSTI

43.—

SUSTAINABLE, REGIONAL, FRESH: WHENEVER POSSIBLE, THESE ARE OUR GUIDING PRINCIPLES. OUR PRODUCTS COME FRESH DAILY FROM LOCAL SUPPLIERS. WHEN NOT DECLARED OTHERWISE, THE MEAT IS FROM SWITZERLAND. SOME OF OUR VEGETABLES ARE GROWN ON OUR OWN PLOT IN SEEGRÄBEN.

DESSERTS

CHOCOLATE MOUSSE <small>VEGAN</small> WITH MANDARINS AND CINNAMON/ALMOND CRUMBLE	13.50
APPLE AND PEAR CRUMBLE (WARM) WITH HOMEMADE TONKA BEAN ICE CREAM	14.50
HOMEMADE CHOCOLATE CAKE WITH DOUBLE CREAM AND BERRY SAUCE WITH SCOOP OF HOMEMADE VANILLA ICE CREAM	15.— +4.—
TUB OF ICE CREAM BY L'ARTISAN GLACIER ACCORDING TO AVAILABILITY	8.—
CAFE GOURMAND COFFEE OR ESPRESSO WITH PETITS FOURS	10.—